



LUNCH MENU

SUNDAY 8th MAY 2022

ENTRÉE

(please choose one)

LOBSTER CREPES

thin delicate crepes rolled with delicious shredded lobster & prawn meat,
dill, asparagus, Cointreau cream

or

ROASTED PUMPKIN & CHIVE TART

served with wild rocket, pinenuts, Yarra Valley rosemary garlic Persian Fetta, EVOO,
sweet balsamic (V)

MAIN COURSE

(please choose one)

BARRAMUNDI CON PEPERONATA AGRODOLCE

oven-baked fillet of NT Barramundi, topped with a sweet/sour medley
of Spanish onion, red capsicum, capers, raisins, basil,
served with rosemary baby potatoes (GF)

or

MARE e MONTI

Porterhouse Steak, grilled to medium, topped prawns & garlic cream sauce,
served with chips & steamed broccolini (GF)

DESSERT

(please choose one):

CITRUS TART

swirled filling of tangy citrus curd in a delicious gluten free tart shell,
lightly dusted with icing sugar, fresh cream (GF)

or

CHOCOLATE MUDCAKE

mouth-watering chocolate cake filled with chocolate ice-cream
topped with freeze-dried berries, raspberry coulis (VG)

2 course \$49 per person or 3 course \$59 per person